

Weddings at The College Club of Boston



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the knot

THE COLLEGE CLUB OF BOSTON

www.TheCollegeClubOfBoston.com

Proud Member of

BWG
BOSTON WEDDING
GROUP

Celebrate in Style

The College Club of Boston is located in a brownstone on the first block of Commonwealth Avenue in Boston's historic Back Bay - just one block from the Boston Public Garden. The College Club is the perfect venue for an elegant wedding ceremony and/or reception. The Club maintains the same tradition of elegance in which it was founded, and we look forward to bringing this quality to your once-in-a-lifetime event.

Offering a wide variety of service, including plated meals, receptions, teas, buffet service and cocktail-style receptions, our Executive Chef/Event Planner, Remy Steele, will work with you to make certain that everything is just as you want it. In choosing The College Club, you will be introducing your guests to one of Boston's best kept secrets and creating a truly memorable event for your family and friends.



Percy-Dauber Drawing Room en suite with Members' Room

\$1,600 for a 4-hour period

We can accommodate up to 50 guests for a plated or buffet meal and up to 80 guests for a cocktail-style reception.

We do not host events in July or August.

AMENITIES AND SERVICES PROVIDED WITH ROOM RENTAL WILL INCLUDE

Greeter Upon Guest Arrival
House Ivory Linen with White Napkins
White Votive Candles for Reception and Dinner Service
Banquet Captain to Oversee Reception and Dinner, Bartender and All Necessary Waitstaff
Custom Menu Consultation and Preparation by Executive Chef
Consultation for On-Site Details and Day-Of Coordination of Deliveries and Set-Up by Event Planner
Wedding Cake Display and Cutting (*wedding cake supplied by client*)

Use of Steinway Baby Grand Piano
Wireless Microphone/Speakers
Sound System with Device Plug-in Capability or Genre Music Streaming



OPTIONAL ENHANCEMENTS

Custom Color Ballroom Chair and Cushion	\$9 per chair
Custom Tabletop Settings and Table Linen.....	priced per client
Ceremony Prior to Reception.....	\$225
Extra Hour for Reception after 4 hours	\$225
Rehearsal time, subject to calendar availability	\$100 per hour

All fees are subject to 7% Massachusetts meal tax and 18% house charge.

The house charge covers club administrative costs. It does not represent a gratuity payment to service staff.



Percy-Dauber Drawing Room en suite with Members' Room (continued)

PLATED MEAL PACKAGE SELECTION

Four Passed Hors d'Oeuvre, One Stationary Display, First Course Selection of
Soup or Salad, Choice of Two Entrées

Beef Dinner	\$76
Shellfish Dinner	\$73
Fish Dinner	\$62
Poultry Dinner	\$59
Vegetarian Dinner	\$59

Above pricing is per person and may be customized to accommodate your budget and taste.

All plated meals include baskets of Iggy's Breads and Butter Rounds
Table-Side Coffee and Tea Service with Dessert

Executive Chef / Event Planner, Remy Steele, is happy to accommodate allergies and
food intolerances but must be made aware of them in advance.

Wedding Receptions featuring Buffet Dinner Menus and Cocktail-Style Menus must
be priced on a custom basis with executive chef/event planner.



Passed Hors d'Oeuvre

CANAPÉ & SMALL BITES

Seared Beef Tenderloin Crostini with Horseradish Cream or Lauren's Tomato Jam
Mini Lobster Roll with Fresh Dill
Crabcake with Saffron Aioli
Risotto Arancini with Roasted Tomato Tarragon Sauce
Brie, Pear and Almond Filo Flower with Raspberry Jam

Parmesan and Gruyère Pastry Puffs
Pigs in a Blanket with Mustard and Ketchup
Crispy Crab Rangoon with Scallion-plum Sauce
Cheesy Spinach Filo Bites with Roasted Red Pepper Aioli
Lobster Newburg / Mushroom Duxelle Vol-au-Vent

Grilled Asparagus Wrapped with Prosciutto
Endive Boat with Crab Salad, Fresh Mango and Chive
Potato Pancake with Sour Cream and Caviar/Chive/Apple Chutney
Crispy Wonton Cups with Shrimp, Apricot and Fennel Salad

Steamed Shrimp / Vegetable Shumai with Spicy Chinese Mustard
Canapé with Roasted Pear, Blue Cheese Mousse and Fresh Mint
Shrimp/Scallop Toast
Crispy Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Sweet Corn-Jalapeño Cakes with Tomato Jam/Smoked Salmon and Crème Fraîche

Cucumber Cups

Smoked Salmon with Dill Crème Fraîche
Tuna Tartar with Tamari Soy Sauce and Toasted Sesame Seeds

Mini Panini

Lobster and Swiss / Ham and Swiss / Kale and Cheddar

Tartlets

Roasted Vegetable with Herbed Mascarpone
Wild Mushroom with Truffled Micro Greens
Aged Gruyère and Leek
Truffled Mac 'n' Cheese

Mini Deep Dish Pizzas

Cheese / Pepperoni / Mushroom



Passed Hors d'Oeuvre (continued)

SKEWERS & TAILS

Caprese Skewers with Creamy Balsamic Vinaigrette
Dates with Blue Cheese Wrapped in Bacon
Shrimp Scampi Skewers with Fresh Lemon and Parsley
Bacon-Wrapped Scallops with Sriracha-Maple Glaze
Teriyaki Beef Meatballs with Snow Peas
Sesame Chicken with Orange Marmalade
Grilled Shrimp with Roasted Tomato-Tarragon Sauce
Coconut Shrimp with Sweet Chili Dipping Sauce

Chicken or Beef Satay

Yakitori, BBQ, Coconut Curry, Basil Pesto, Tandoori

SPOONS & CUPS

Asian Spoons

Scallop Scampi in Asian Spoon
Pork & Leek Potstickers or Vegetable Potstickers with Scallion-Soy Dipping Sauce
Cornmeal Fried Oysters with Rémoûlade Sauce and Pickled Red Onion

Soup Sips

Lobster Bisque with Crème Fraîche
Curried Butternut Squash
Gingered Carrot with Cilantro Pesto,
"Bloody Mary" Gazpacho (in season)
Potato-Leek with Crispy Shallots



Stationary Hors d'Oeuvre Displays

Cheese Board

Chef's Selection of Imported and Domestic Farm Stand Cheeses
*Arranged with Grapes, Assorted Crackers and Sliced Baguette, Sliced Salami, Dried Fruit,
Nuts, Mustards and Chutneys*

Baked Brie Stuffed with Dried Fruit, Nuts and Brown Sugar
Fresh Fruit and Assorted Crackers

Antipasto

\$4 Surcharge Per Person
Sliced Cured Meats and Italian Cheeses with Marinated Vegetables and Grilled Focaccia

French Charcuterie

\$4 Surcharge Per Person
Pâté de Campagne, Layered Vegetable Terrine
Cornichons, Pickled Red Onions, Dijon and Whole-Grain Mustard, Assorted Crackers, Sliced Baguette

Smoked Salmon Board

\$4 Surcharge Per Person
Served Sliced with Toast Points, Assorted Crackers, Sliced Cucumbers, Slivered Red Onion,
Hard Boiled Egg, Crème Fraîche and Fresh Lemon

Classic Shrimp Cocktail

\$4 Surcharge Per Person
Served Over Ice with Cocktail Sauce and Fresh Lemon

SELECTION OF DIPS

Please select one of the following

Asian Vegetable Crudité with Scallion Avocado Dip and Crispy Curried Wonton Crisps
with Sweet Chili Dipping Sauce

Warm Spinach, Artichoke and Mascarpone Dip with Crostini and Bell Pepper Spears

Market Fresh Crudité with Sun-Dried Tomato and Green Goddess Dips

Hummus with House-Made Pita Crisps and Fresh Vegetable Crudité

\$2 Surcharge Per Person
Tabouleh, Whipped Goat Cheese and Spiced Mediterranean Chickpea Salad
with House-Baked Pita Chips with Fresh Vegetable Crudité



First Course Selections

SIGNATURE SALADS

Seasonal Garden Salad with Choice of Dressing

Chef's Selection of Seasonal Greens and Fresh Vegetables French Honey-Dijon Vinaigrette

Deconstructed Caesar Salad

Crispy Romaine Lettuces, Soft Boiled Egg, Grilled Lemon, Olive Oil Crisped Focaccia, Shaved Parmesan with Tangy Caesar Dressing

Modern Waldorf Salad

Boston Bibb Lettuce, Apples, Fennel, Walnuts, Golden Raisins, Light Grape Vinaigrette

Classic Wedge Salad

Wedge Of Iceberg Lettuce With Shaved Red Onion, Bacon Bits, Tear Drop Tomatoes And Drizzled With Blue Cheese Dressing

Asian Spinach Salad

Shiitake Mushrooms, Bean Sprouts, Water Chestnuts, Soft Boiled Egg, Wonton Crisps, Pear Julienne and Sweet and Sour Rice Wine Vinaigrette

Beet and Honey Salad

Mixed Seasonal Greens, Honey Roasted Beets, Grilled Asparagus, Brie, Toasted Pistachios and Balsamic Vinaigrette



SOUPS

Carrot Ginger Bisque

Cilantro and Cashew Pesto

Potato Leek

Crispy Shallots

Creamy Tomato Florentine

Parmesan Croutons

Hungarian Mushroom Soup

Crème Fraîche, Sherry and Fresh Chives

Smooth Butternut Squash and Apple

Spiced Cream and Scallions



Entrée Selections

PLATED ENTRÉES

Beef

6 oz. Choice Beef Filet au Poivre with Red Wine Demi-Glace
Herb-Crusted Sliced Sirloin Beef Roast with Red Wine Demi-Glace

Shellfish

Lobster Ravioli in Tomato-Cognac Cream Sauce with Basil Pesto and Crème Fraîche
Crab Stuffed Sole with Citrus Beurre Blanc
Seared Scallops with Melted Garlic and Herbed Scallion Sauce

Fish

Lemon and Herb Crusted Cod Filet
Riesling Poached Salmon Filet with Horseradish Cream

Poultry

Stuffed and Roasted Statler Breast of Chicken au Sherry Jus
Lemon and Rosemary Brined and Grilled Chicken Breast
Roast Turkey Breast Roulade with Madeira Gravy

Vegetarian

Five-Cheese Ravioli in Lemon and Sun-Dried Tomato Wine Sauce with Wilted Spinach and Shaved Asiago
Pumpkin Ravioli with Cider Broth, Rainbow Chard and Shaved Asiago
Ratatouille Vegetable Stack with Roasted Red Pepper Sauce
Eggplant and Ricotta Roulettes with Mushroom Demi-Glace

STARCH OPTIONS

Roasted Potatoes with Herbs, Butter and Sea Salt
Wild Rice Cakes
Seared Basmati Rice Cakes
Whipped Potatoes
Potato Gratin with Thyme
Grilled Parmesan Polenta
Herbed Gnocchi

VEGETABLE OPTIONS

Roasted Root Vegetables
Baby Vegetables in Herb-Shallot Butter
Grilled Asparagus
Oven-Roasted Parmesan Tomatoes
Seasonal Grilled Vegetables
Wilted Seasonal Greens with Melted Garlic



Desserts

DESSERT ENHANCEMENTS TO THE WEDDING CAKE *(supplied by client)*
STARTING AT \$8 PP

LET OUR EXECUTIVE CHEF/EVENT PLANNER, REMY STEELE, DESIGN A SWEET FINALE TO YOUR RECEPTION...

Chocolate dipped strawberries, chocolate truffles, mini cupcakes, seasonal mini pastries, fresh fruit, biscotti and tea cookies, chef's creation of mini parfaits to name a few...



Wine List 2018*

RED WINE

Tiziano Chianti Reserva 2012 <i>Tuscany, Italy</i>	\$27
Broadside Cabernet Sauvignon 2014 <i>Paso Robles, California</i>	\$32
Villa Antinori Toscano 2013 <i>Tuscany, Italy</i>	\$43
Catena Malbec 2014 <i>Argentina</i>	\$34
Erath Resplendant Pinot Noir 2015 <i>Oregon</i>	\$40
Matchbook Syrah 2015 <i>Dunnigan Hills, California</i>	\$28
Murphy Goode Zinfandel 2011 <i>California</i>	\$34
Drumheller Merlot 2014 <i>Columbia Valley, Washington State</i>	\$28
Louis Latour Beaujolais Villages 2016 <i>Cote d'Or, France</i>	\$32

WHITE WINE

Cono Sur Sauvignon Blanc 2016 <i>San Antonio, Chile</i>	\$27
Chateau St. Michelle Chardonnay 2015 <i>Columbia Valley, Washington State</i>	\$28
Columbia Crest Pinot Gris 2014 <i>Columbia Valley, Washington State</i>	\$28
Chateau St. Michelle Riesling 2011 <i>Columbia Valley, Washington State</i>	\$25
Scarpetta Pinot Grigio 2015 <i>Friuli, Italy</i>	\$29

*All Varietals, Labels and Prices are
Subject to Change

SPARKLING

Domaine Carneros Brut <i>California</i>	\$48
Anna de Codorníu Rosé <i>Spain</i>	\$36
Ruffino Prosecco <i>Italy</i>	\$28
Nicholas Feuillante Champagne <i>France</i>	\$58
ROSÉ	
Château de Rouet Rosé 2016 <i>Côtes de Provence</i>	\$28

BEER

Heineken, Amstel Light, Sam Adams Lager,
Sam Adams Cherry Wheat, Castle Island India
Pale Ale, Long Trail Ale, Notch Session Pils
\$7

Our consumption bar pricing lets you select the varietals that best suit your menu and budget. Our executive chef/ event planner will include your per person estimate on your quote. Toasts, table-side service and personal service to the happy couple is automatic.

Your bar will be stocked with still and sparkling water, Coke, Diet Coke and ginger ale and apple cider, lemonade and iced tea depending on the season.

